SFJ PREP RECIPES

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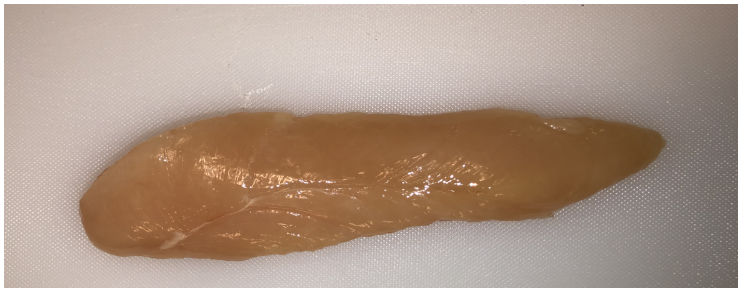
PROTEIN PREP

CHICKEN FINGERS



Spec: 2.2-2.4 oz wt.

YIELD

- 40 lbs without 1 Qt buttermilk marinade.

EQUIPMENT

- Gloves
- Hotel Pan
- Large Mixing bowl
- Mixing Bowl strainer

INGREDIENTS	METHOD SPANISH	METHOD ENGLISH
Unprepped Chicken Medium Tenders **1 Case (40 Lb /4 bags)**	1. Coloque el colador para mezclar en el tazón grande. 2. Desempaque 1 caja de Tenders mediana dentro del colador/tazón e lugo dentro de el bowl. 3. Usa una balanza para pesar cada Tender a su peso a indicado: 2,2-2,4 oz. 4. Envuelva en plástico los Tenders preparados sin marinar, colóquelos en el refrigerador hasta que estén listos para marinar.	1. Place Mixing bowl strainer into a large Mixing bowl 2. Unpack 1 case of Medium Tenders into a strainer/mixing bowl combo. 3. Use a scale to sort tenders (**when applicable) 4. Fingers cut to Spec: 2.2-2.4 oz wt. 5. Plastic wrap unmarinated prepped Fingers. Place in walk-in until ready to be marinated.

CHICKEN POPPERS

Popper cut to Spec: 0.9-1.0 oz wt.

YIELD

- 40 Lb without 1Qt of buttermilk marinade.

EQUIPMENT

- Gloves
- Hotel Pan
- Large Mixing bowl
- Mixing Bowl strainer

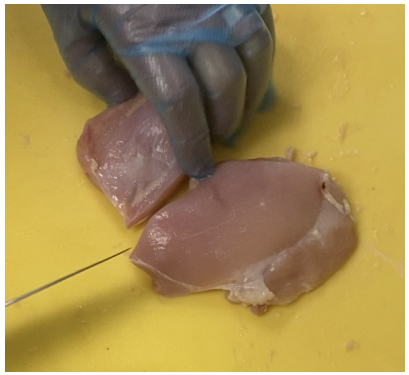
INGREDIENTS	METHOD SPANISH	METHOD ENGLISH
Unprepped Chicken Medium Tenders **1 Case (40 Lb/4 bags)**	1. Coloque el colador en un tazón grande para mezclar. 2. Desempaque 1 caja de Medium Tenders en un combo de colador/tazón para mezclar. 3. Los tenders de menos de 2.2 oz o más de 2.4 oz-wt deben usarse como poppers. 4. Usa una balanza para pesar cada Popper a su peso a indicado: 0.9-1.0 oz wt. 5. Envuelva en plástico Poppers preparados sin marinar, colóquelos en el refrigerador hasta que estén listos para marinar.	1. Place Mixing bowl strainer into a large Mixing bowl 2. Unpack 1 case of Medium Tenders into a strainer/mixing bowl combo. 3. Use a scale to sort tenders 4. Trimmed tenders less than 2.2 oz-wt or more than 2.4 oz-wt should be used as poppers. 5. Popper cut to **Spec: 0.9-1.0 oz wt**. 6. Plastic wrap unmarinated prepped Poppers, Place in walk-in until ready to be marinated.

CHICKEN THIGHS (PREP)

****ONLY AVAILABLE AT CERTAIN LOCATIONS**

Method

1. Place thigh flat on cutting board
2. Trim off excess fat from the top and bottom section of chicken thigh
3. Cut chicken thigh in half. Cut into 5-6 even pieces. Each piece should be **1.1-1.3 oz-wt** *(cut larger thighs pieces into 6)* ***(At the beginning of every prep, weigh out the first 10)***



MARINADE INGREDIENTS

Ingredients

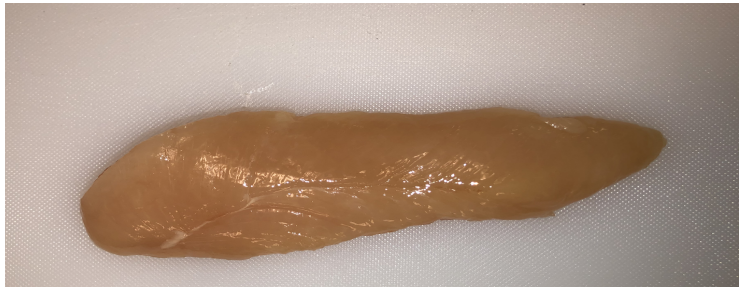
Buttermilk marinade	1 quart
Hickory	1 Cup

CHICKEN THIGHS MARINADE

Method

1. Transfer prepped thighs from the hotel pan into a large mixing bowl.
2. Pour 1 cup of Hickory directly into mixing bowl of trimmed Chicken Thighs and mix thoroughly using your hands
3. Pour 1 quart of Buttermilk Marinade and mix everything together thoroughly using your hands.
4. Transfer marinated Chicken Thighs into a clean hotel pan with a cover, label as "chicken thighs" and date. Store in the walk-in to be marinated for 24 hours.

GRILLED CHICKEN FINGERS



Spec: 2.2-2.4 oz wt.

YIELD

- 40 Lbs without 48 oz fl of Marinade.

EQUIPMENT

- Gloves
- Hotel Pan

INGREDIENTS		METHOD
Unprepped Chicken Medium Tenders	**1 Case (40 Lb/4 bags)**	1. Place Mixing bowl strainer into a large Mixing bowl 2. Unpack 1 case of Jumbo Tenders into a strainer/mixing bowl combo. 3. Transfer chicken into a clean hotel pan. 4. Use grilled chicken marinade recipe to marinade tenders. 5. Plastic wrap marinated prepped Fingers, label and date, place in walk-in until ready to be marinated.

MUSHROOM POPPERS

YIELD

- 228 pieces
- 1 Cup Tempura Batter

EQUIPMENT

- Gloves
- Hotel Pan
- 6” Chef Knife
- Cutting board
- Large Mixing bowl

INGREDIENTS		METHOD
Crimini Mushrooms, Fresh	**1 Case (5 lb bag)**	1. Empty ½ case of Crimini Mushrooms into a perforated hotel pan and clean. 2. Cut a few mushrooms to weigh .35 oz-wt and then continue cutting the rest to match the spec. 3. Hold in 1/2 or 1/3 pan, dated, covered and stored in the refrigerator.

VEGGIE PREP
COLESLAW

Cabbage
2 Bag (10 lbs)

Mayo
5 Cups

Dijon
1 Cup

Sugar
6 TBSP

Lemon Juice
4 TBSP

Dried Parsley
4 TBSP

Paprika
2 TSP

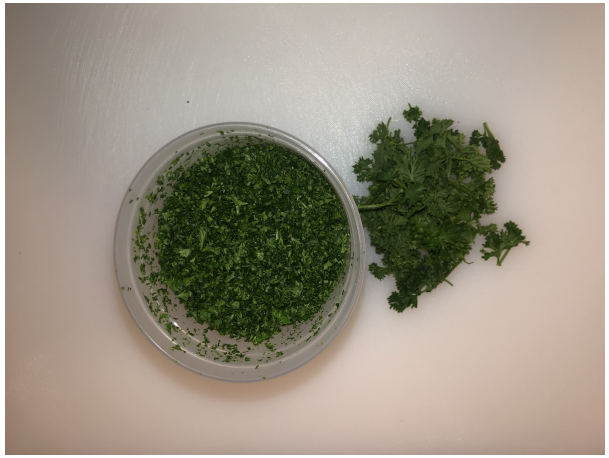
Salt & Pepper
5 TBSP

Red wine Vinegar
2 TBSP

Coleslaw
6 - 32 oz prep containers

EQUIPMENT	METHOD SPANISH	METHOD ENGLISH
YIELD ● 6 - 32 oz prep containers. **EQUIPMENT** ● Large Mixing bowl ● Cup ● Tablespoon ● Teaspoon ● 32 oz Prep container (Deli Cup)	1. Agregue todos los ingredientes al tazón grande y mezcle bien. 2. Coloque la ensalada de col preparada en recipientes de preparación secos de 32 oz (tazas de delicatessen), asegurándose de que los recipientes estén secos antes de llenarlos. 3. Etiquete, feche y almacene en el walk-in.	1. Add all ingredients to the large mixing bowl and mix thoroughly. 2. Place prepped Coleslaw in dry 32 oz Prep containers (deli cups), making sure containers are dry before filling. 3. Label, date, and store in the walk-in.

PARSLEY, CHOPPED



YIELD

- 3 - 32 oz prep container (Deli Cup) per bag.
- 12 - 32 oz prep container (Deli Cup) per case.

EQUIPMENT

- Gloves
- 12” Chef Knife
- Cutting Board
- Large Mixing Bowl
- 32 oz prep container (Deli Cup)

INGREDIENTS		METHOD
Fresh Parsley	**1 Case (4 1 lb bags)**	1. Open the bag, remove parsley and place it on the cutting board. 2. Pick out all thick stems and brown leaves. 3. Separate one-third of the bunch on the cutting board. 4. Chop parsley from tip to stem until very fine (no leaf or stem pieces remaining) 5. Place chopped parsley on a sheet pan lined with a paper towel and let rest for 30 minutes or until dry. 6. Repeat procedure with the remaining parsley until the bag is depleted. 7. Place chopped parsley in dry 32 oz Prep containers (deli cups), making sure containers are dry before filling. 8. Label and date quart container.

PICO DE GALLO - INGREDIENTS PREP

****ONLY AVAILABLE AT CERTAIN LOCATIONS**

INGREDIENTS:

Fresh Tomatoes	4 whole tomatoes
Fresh Jalapenos	2 whole jalapenos
Red Onions	½ whole red onion
Fresh Cilantro	1.5 oz of cilantro

EQUIPMENT

- Gloves
- 12” Chef Knife
- Cutting Board
- 32 oz prep container (Deli Cup)

After each ingredient is prepared, store in a quart container, label, date and store in the walk-in until ready to be used

JALAPENOS PREP

1. Wash 2 fresh jalapenos
2. Remove the stem from 2 jalapenos
3. Cut lengthwise down center or jalapeno
4. Cut each piece in half lengthwise again, yielding 4 pieces
5. Remove seeds and center (core and ribs) of jalapeno
6. Dice remaining pieces into 1/8 inch square

TOMATOES PREP

1. Wash 4 fresh tomatoes
2. Remove the core and top of the tomatoes
3. Slice the tomatoes into 1” circles
4. Dice each circle into 1/8 inch squares

RED ONIONS PREP

1. Cut 1 onion into half and remove the skin
2. Slice the tomatoes into 1” circles
3. Dice each circle into 1/8 inch squares

CILANTRO PREP

1. Rinse 2 oz of cilantro
2. Chop cilantro into a fine mince

RAW RED ONION

YIELD

- 8 - 32 oz prep containers (deli cup) per case.

EQUIPMENT

- Gloves
- 10” Chef Knife
- Mandoline
- Cutting board
- 32 oz prep container (deli cup)

INGREDIENTS		METHOD
Raw Red Onions	**1 case (10 lb bag)**	1. Remove red onions from the bag and rinse with cold water. 2. Cut the ends off the onion and peel, removing the thin outside layer. 3. Cut the red onion in half. 4. On a mandolin, slice onion to 1/8 inch spec. 5. On the cutting board, cut 2 more times into quarters. 6. Place sliced onion in dry 32 oz prep containers (deli cup), making sure containers are dry before filling. 7. Label and date quart container.

SCALLIONS

YIELD

- 1.5 - 32 oz prep container per 2 lb bag.

EQUIPMENT

- Gloves
- 10” Chef Knife
- Cutting board
- 32oz prep container (deli cup)

INGREDIENTS		METHOD
Green Onions (Scallions)	**1 case (½ lb bag)**	1. Remove scallions from the bag and rinse with cold water. 2. Place on a cutting board once clean. 3. Hold up to 10 stalks to the cutting board in hand and slice from tip until you reach the white part of the scallions. 4. Slices should be roughly one-tenth of an inch (see photo for slice size). 5. Store sliced green onion in quart containers, making sure containers are dry before filling. 6. Label and date the quart container.

QUART PREP

CARROTS, SHREDDED

YIELD

- 32 - 32 oz Prep Container (deli cup) per case.

EQUIPMENT

- 32 oz Prep container (deli cup)

INGREDIENTS		METHOD
Fresh Carrots	**1 case (50 lb box)**	1. Wash each carrot with cold water. 2. Using a peeler, remove the carrot skin layer. 3. Cut off the tops and bottoms of the carrots. 4. Run peeled carrot through Robot Coupe until shredded. 5. Place Shredded carrots in dry 32 oz Prep containers (deli cups), making sure containers are dry before filling. 6. Label and date quart container.
Pre-shredded Carrots	**1 case (⅖ lb bag)**	1. These carrots come pre-shredded, You will need to transfer them from the bag to individual prep containers. Label, date and store in walk-in for use.

CHEDDAR CHEESE

YIELD

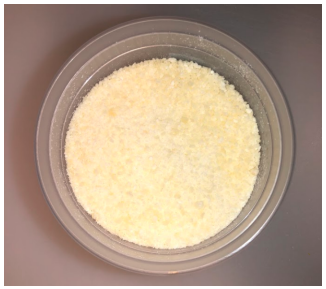
- 8 - 32oz prep container (deli cups) per 5lbs bag

EQUIPMENT

- Gloves
- Quart Container & Lid

INGREDIENTS		METHOD
Cheddar Cheese	**1 Bag (5 lbs)**	1. Fill up quart containers with Cheddar Cheese. 2. Top with lid, day dot and store in the walk-in.

PARMESAN CHEESE



YIELD

- 5 - 32 oz prep container (deli cups) per 5lbs bag.

EQUIPMENT

- Gloves
- Quart Container & Lid

INGREDIENTS		METHOD
Parmesan Cheese	**1 Bag (5 lbs)**	1. Fill up quart containers with Parmesan Cheese. 2. Top with lid, day dot and store in the walk-in.

PICKLE CHIPS

YIELD

- 15 - 32oz prep container (deli cups) per 5gl bucket.

EQUIPMENT

- Gloves
- Quart Container & Lid

INGREDIENTS		METHOD
Pickle Chips	**1 Bucket (5gl)**	1. Fill up quart containers with pickles allowing for pickle juice to come up to half of the container. 2. Top with lid, day dot and store in the walk-in.

PICO DE GALLO

****ONLY AVAILABLE AT CERTAIN LOCATIONS**

EQUIPMENT

- Gloves
- Large Mixing Bowl
- Spatula
- 32 oz prep container (Deli Cup)

INGREDIENTS

Prepared Tomatoes	**2 Cups Diced**
Prepared Jalapenos	**⅓ Cup Diced**
Prepared Red Onions	**½ Cup Diced**
Prepared Fresh Cilantro	**½ Cup Chopped**
Canola Oil	**1 Tbsp**
Lemon Juice	**1 Tbsp**
Salt+pepper	**1 Tsp**

METHOD

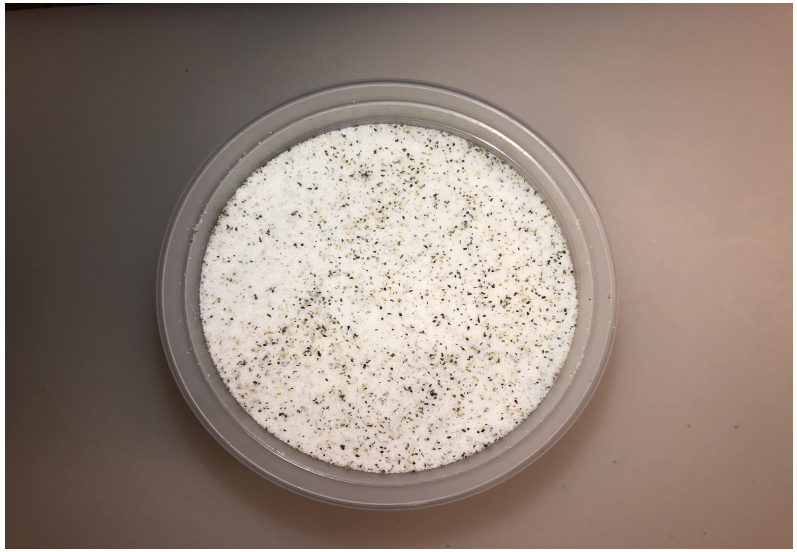
1. Use a cup measurement to measure out 2 cups of Prepared tomatoes and add them to the mixing bowl.
2. Use ⅓ cup measurement to measure out ⅓ cup of prepared Jalapenos
3. Use ½ cup measurement to measure out ½ cup of prepared red onions
4. Rinse ½ cup measurement and measure out ½ cup of prepared cilantro
5. Use a tablespoon measurement to measure out 1 Tbsp of canola oil and lemon juice.
6. Use teaspoon measurement to measure out 1 Tsp of salt & pepper mix
7. Use a spatula to mix all of the ingredients together thoroughly. Transfer finished Pico-de-gallo to a quart container. Label, date and store in walk-in for use

Batch Notes:

Batch size should be limited to usage and be made with pre-prepped ingredients (tomatoes, red onions, jalapenos & cilantro should be stored in individual quart containers and only mixed when prepping batch)

SEASONING PREP

SALT & PEPPER MIX



YIELD

- 59.02 lbs

EQUIPMENT

- Mixing Bowl
- Whisk
- Quart Container & Lid

INGREDIENTS	
Salt	**50 lbs**
Pepper	**2 Qt**

METHOD

1. Mix 2 Qt of Black Pepper with 50 lb of Sea Salt in a large mixing bowl using a whisk.
2. Fill up quart containers with Salt & Pepper.
3. Top with lid, day dot, and store in the dry storage.

BREADING SEASONING MIX

YIELD

- 17.5 QT or (70 Cups)

EQUIPMENT

- Mixing Bowl
- Whisk
- 18qt Cambro & Lid

INGREDIENTS	
Chili Powder	**1.5 Quarts**
Garlic Powder	**3.5 Quarts**
Onion Powder	**3.5 Quarts**
Cumin	**1.5 Quarts**
Celery, ground	**.5 Quarts**
Salt & Pepper Mix	**7 Quarts**

METHOD

1. Mix all seasoning ingredients together in a large bowl until thoroughly and evenly blended. (DO NOT ADD FLOUR OR PANKO)
2. Transfer seasoning mix into 18-quart cambro and date.

SEASONED BREADING FLOUR MIX

METHOD

1. Place 4 quarts of flour in a hotel pan
2. Place 1 quart of panko in a hotel pan on top of the flour
3. Place 2 cup of seasoning in hotel pan on top of flour/panko mixture
4. Mix all ingredients together until evenly blended. Imperative that all ingredients are thoroughly mixed.
5. *** French Fries still need to be salted

SHAKER SEASONINGS & SALTS

YIELD

- 10 oz each

EQUIPMENT

- Shakers & Lids

INGREDIENTS		METHOD
Cajun Seasoning	**10 Oz**	• Fill up shaker and top with (Pink) lid
Taco Seasoning	**10 Oz**	• Fill up shaker and top with (Green) lid
B+W Sesame Seeds	**10 Oz**	• Fill up shaker and top with (Yellow) lid
Cumin	**10 Oz**	• Fill up shaker and top with (Tan) lid
Truffle Salt	**10 Oz**	• Fill up shaker and top with (Tan) lid
Hot Pepper Flakes	**10 Oz**	• Fill up shaker and top with (Yellow) lid
Graham Cracker Crumbs	**10 oz**	• Fill up shaker and top with (Pink) lid
Cinnamon sugar	**10 oz**	• Fill up shaker and top with (Pink) lid

HOT PREP

BACON *(STOCKPOT)*

YIELD

- 14 - 32 oz prep container per case.

EQUIPMENT

- Gloves
- Stock Pot
- Perforated Hotel pan
- Hotel Pan
- Long Handle Cooking Spoon
- Quart Container & Lid

COOKING PROCEDURES

- Cook bacon in Stock Pot for 40-45 minutes.

INGREDIENTS		METHOD
Bacon Diced	**1 Case (2/80 oz bags)**	1. Place all the bacon in a stockpot on the top of the grill and allow to cook for 40-45 minutes stirring every 4-5 minutes so the bottom does not burn. 2. Remove bacon from stockpot and place in a hotel pan with perforated hotel pan until cool. 3. Move bacon into dried quart containers, day dot and store in the walk-in.

BACON *(OVEN)*

YIELD

- 14 - 32 oz prep container per case.

EQUIPMENT

- Gloves
- Stock Pot
- Perforated Hotel pan
- Hotel Pan
- Long Handle Cooking Spoon
- Quart Container & Lid

COOKING PROCEDURES

- Cook bacon in the oven for 60 minutes.

INGREDIENTS		METHOD
Bacon Diced	**1 Case (2/80 oz bags)**	1. Preheat the oven to 350 degrees. 2. Place all bacon in a perforated hotel pan (in a standard hotel pan). 3. Put the bacon into the oven and cook for 60 minutes turn over the bacon every 10 minutes to keep the top layer from burning. 4. Remove bacon from oven, drain grease and let cool. 5. Move bacon into dried quart containers, day dot and store in the walk-in.

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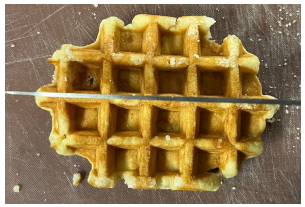
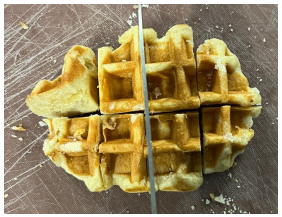
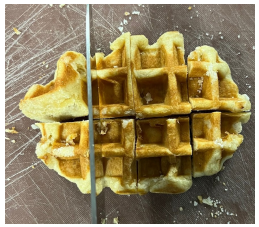
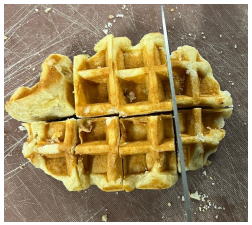
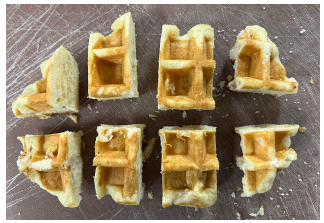
WAFFLES

EQUIPMENT	METHOD ENGLISH	METHOD SPANISH
• Gloves • Frying Pan • Long Handle Cooking Spoon • Quart Container & Lid	1. Cut waffles in the middle horizontally and then cut it, vertically three times. Each waffle should be cut into eight equal pieces. 2. Spray 1/8 cup of butter spray into a sautee pan at low temp. 3. Add prepped waffles to saute pan, allow enough space for the waffles to heat up evenly. 4. Sautee for 2-3 minutes until waffles are warm, stirring occasionally. 5. Transfer to 1/2 sheet pan with popper basket and finger rack stacked as shown in the picture.	1. Corte los gofres en el medio horizontalmente y luego córtelos verticalmente tres veces. Cada waffle se debe cortar en ocho partes iguales. 2. Rocíe 1/8 taza de mantequilla en aerosol en una sartén a baja temperatura. 3. Agregue los waffles preparados a la sartén, deje suficiente espacio para que los waffles se calienten de manera uniforme. 4. Saltee durante 2-3 minutos hasta que los waffles estén calientes, revolviendo ocasionalmente. 5. Transfiera a una bandeja de 1/2 hoja con la canasta para palomitas y la rejilla para los dedos apilados como se muestra en la imagen.

TORTILLA - POPPER NACHOS

****ONLY AVAILABLE AT CERTAIN LOCATIONS**

Tortilla Prep *(single batch)*	Tortilla Yield: 1 Pack (480 Chips)12 Orders
Method 1. Place the tortilla on a cutting board. 2. Cut the tortilla in half. Cut halves in half. Cut the ¼ into ⅛ pieces. *(you should have 8 chips per tortilla)* 3. Place in 8qt Cambro. Day dot & store in walk-in.	

Method 1. Fry tortilla chips in French Fry Fryer (no basket) for 1:30 minutes stirring continuously with the Spiral Wire Skimmer. 2. Place cooked tortilla chips in a large mixing bowl until cooled. 3. Store in 8qt Cambro, seal with saran wrap, lid and date dot. Store in the Walk-In (remove before the shift to thaw). 4. Shelf Life is 7 days.	

WARMING UP TORTILLAS *(for wraps)*

EQUIPMENT

- Grill

COOKING PROCEDURES

- **8 Seconds** cook time

METHOD

1. Get one flour tortilla out of the package
2. Put one grill for 4 seconds and flip it over
3. Leave for 4 more seconds
4. Pass the hot tortilla to FOH

SAUCE & MARINADE PREP

BUFFALO BALSAMIC MAPLE

YIELD

- 22 Quarts

EQUIPMENT

- Sauce Pot
- LG Whisk
- Spatula
- 22 Qt. Cambro
- Measuring Cup

COOKING PROCEDURES

- Cook Time: 15-20 minutes
- Grill Temp: Medium

INGREDIENTS

Butter	**4 Lb**
Flour	**4 Cup**
Buffalo Sauce	**4 Gal**
Balsamic	**8 Cup**
Maple Syrup	**4 Cup**

METHOD

1. Place sauce pot on the grill top and bring to temp.
2. Add butter and allow 5-10 minutes for butter to liquify. Once liquid, add flour and mix until smooth.
3. Add buffalo sauce, balsamic and maple syrup. Mix until blended evenly.
4. Stir every 1-2 minutes for 10 minutes.
5. Total cook time with butter, 15-20 minutes.
6. Allow mixture to cool for 30 minutes and then move to cambro. Label and date.

BUTTERMILK BABY RANCH

YIELD

- 20 Quarts

EQUIPMENT

- LG Mixing Bowl
- LG Whisk
- Spatula
- 22 Qt. Cambro
- Measuring Cup
- Tablespoon
- Blender

INGREDIENTS

Sour Cream	**20 Lb** *(4 containers)*
Caesar	**1 Gal**
Mayonnaise	**5 Lb** *(sour cream container)*
Buttermilk	**2 Qt**
Parsley, Dried	**3 Tbsp**
Salt + Pepper Mix	**2 Tbsp**
Garlic, Fresh	**½ Cup**
Scallion (Prep, No Dice)	**1 Qt**

METHOD

1. Place scallions, garlic, 1 quart of buttermilk, and salt + pepper mix to blender and blend.
2. In a large mixing bowl, add the second quart of buttermilk, dried parsley, and above blended mixture.
3. Using a spatula, add 10 lbs (2 containers) of sour cream to mixing bowl and whisk.
4. Add Caesar dressing and mayonnaise. Mix.
5. Add remaining sour cream and mix until smooth.
6. Move mixture into cambro. Label and date.

CARIBBEAN SWEET HEAT

YIELD

- 15 Quarts

EQUIPMENT

- LG Mixing Bowl
- LG Whisk
- Spatula
- 18 QT Cambro
- Measuring Cup
- Blender

INGREDIENTS

Red Vinegar	**3 Cups**
Crushed Pineapple	**3 Cups**
Frozen Mango	**6 Qt**
Honey	**18 Cups** *(or 2 Bottles)*
Chile de Arbol	**2 Cups**
Carolina Reaper Flakes	**1 Tbsp**

METHOD

1. Add 1.5 Cups Red Vinegar to Blender.
2. Add 1.5 Cups Crushed Pineapple *(drain juice)* to Blender.
3. Add 3 QT Frozen Mango to Blender *(remove from freezer 20 minutes before using).*
4. Add 9 Cups of Honey to Blender.
5. Add 1 Cup Chili Arbol to Blender.
6. Add 1 Tbsp of Carolina Reaper Flakes
7. Blend for 4 minutes on high and add to the mixing bowl.
8. Repeat steps 1-6 for the second half.
9. Combine all ingredients in mixing bowl and whisk thoroughly.
10. Add to 18 Qt Cambro. Date and store in walk-in.

CHIPOTLE AIOLI

YIELD

- 20 Quarts

EQUIPMENT

- LG Mixing Bowl
- LG Whisk
- Spatula
- 22 Qt. Cambro
- Measuring Cup
- Tablespoon
- Robot Coupe

INGREDIENTS

Mayonnaise	**4 Gal** *(30 Lb)*
Garlic, Fresh	**1 Cup**
Chipotle Peppers in Adobo Sauce	**8 Can** *(7 oz)*
Black Pepper, Ground	**2 Tbsp**
Parmesan Cheese	**2 Cup**

METHOD

1. Place garlic in robot coupe and blend until minced.
2. Add 8 cans of chipotle pepper in adobo sauce and black pepper. Blend until smooth.
3. Add 5 lb of mayonnaise into a large mixing bowl then chipotle mixture and 2 cups Parmesan cheese.
4. Whisk ingredients.
5. Continue to steadily add mayonnaise to the bowl and whisk until all products are added and thoroughly mixed.
6. Move mixture into cambro. Label and date.

CRAY SAUCE

YIELD

- 20 Quarts

EQUIPMENT

- LG Mixing Bowl
- LG Whisk
- Spatula
- 22 Qt. Cambro
- Measuring Cup
- Blender
- Chef Knife

INGREDIENTS

Mayonnaise	**4 Gal** *(30 Lb)*
Jalapeno, Fresh	**45 Ea**
Cilantro, Washed	**2 Bag** *(1 Lb)*
Parsley, Washed	**½ Bag** *(1 Lb)*
Garlic, Fresh	**1.5 Cup**
Aji Amarillo	**2 Jar** *(7.5 oz)*
Water	**2 Cup**

METHOD

1. De-stem jalapenos and cut into 3 or 4 pieces each.
2. Clean parsley and cilantro, remove large stems and brown or wilted leaves.
3. Place ¼ of cut jalapenos in the blender and blend.
4. Divide jalapenos, cilantro, parsley, garlic and aji Amarillo into 4 even portions. In blender, blend each portion with 1/2 cup of water until the consistency is paste-like. Repeat process 4 times in total adding herbs in small amounts so the blend is consistent.
5. Once all ingredients are blended, add to large bowl and whisk with one 4 gal container of mayonnaise until even consistency throughout.
6. Move mixture to cambro, label and date.

GENERAL STICKY TSO

YIELD

- 20 Quarts

EQUIPMENT

- Sauce Pot
- LG Whisk
- LG Mixing Bowl
- 22 Qt. Cambro
- Measuring Cup
- Tablespoon

COOKING PROCEDURES

- Cook Time: 30 minutes
- Grill Temp: Medium

INGREDIENTS

Thai Sweet Chili Sauce	**10 Btls** *(32 Fl Oz Ea)*
Sriracha	**1 Btl** *(28 Fl Oz Ea)*
Honey	**2 Jug** *(5 Lb Ea)*
Crushed Red Pepper	**2 Cup**
Corn Starch	**1 Box** *(1 Lb Ea)*
Soy Sauce	**5 Qt**
Rocoto Sauce	**1 Jar** *(7.5 Oz Ea)*
Ginger Powder	**4 Tbsp**

METHOD

1. In a hot stockpot, add 5 quarts of soy sauce and 1 lb of cornstarch. Cook for 20 minutes or until the consistency of soy sauce has thickened (similar to the consistency of honey). Stir consistently.
2. Add remaining ingredients to saucepot, adding ginger powder last. Stir consistently while adding, and after adding ingredients.
3. Once all ingredients have been added allow the mixture to cook for 10 minutes more and remove from stovetop.
4. Allow mixture to cool for 30 minutes and then move to cambro. Label and date.

HOT HONEY

Equipment	Ingredients - Yield: 14 qts	
Large mixing bowl **Large whisk** **Spatula** **Two (2) 18 qt cambro** **Tablespoon** **Measuring cup** **Scale**	**Red Vinegar**	**3 cups**
	Indian Chili Powder	**3 Tbsp**
	Honey	**15 lb**
	Corn Syrup	**15 lb**
	Rocoto	**6 Cups**
	Frank's red hot	**3 Cups**
	Chili Flakes	**½ Cup**

Preparation procedures

1. Use a cup measurement to measure 6 Cups of Rocoto, 3 Cups of Franks red hot and A ½ cup of Chili Flake
2. Rinse the cup measurement and measure out three (3) cups of red vinegar and pour it into the large mixing bowl with sambal chili sauce
3. Using a tablespoon measurement, measure out three (3) tbsp of Indian chili powder and add red vinegar.
4. Use the large whisk to mix all of the ingredients together for roughly one (1) minute or until evenly blended. Once blended, leave the combined ingredients in the mixing bowl.
5. You will need to use a large scale for the next step.
6. Place one of the 18 qt cambro on the large scale and tare it (to tare a scale means to zero out the weight of whatever was already on the scale).
7. Once you have tared the scale, measure out fifteen (15) Lbs of corn syrup into the cambro.
8. Pour the corn syrup from the cambro into the large mixing bowl containing the ingredients mentioned above. Use a spatula to get all of the corn syrup out of the cambro.
9. Use the large whisk to mix the corn syrup into the rest of the ingredients for roughly one (1) minute or until evenly blended.
10. Rinse the 18 qt cambro. Place it back on the large scale and tare the scale again.
11. Once you have tared the scale, measure out fifteen (15) Lbs of honey into the cambro.
12. Pour the Honey from the cambro into the large mixing bowl containing the ingredients mentioned above. Use a spatula to get all of the honey out of the cambro.
13. Use the large whisk to mix the corn syrup into the rest of the ingredients for roughly one (1) minute or until evenly blended.
14. Use spatula to transfer hot honey into 18 quart cambro.
15. Label and date. Place in the walk-in using FiFo (first in first out) until ready.

JERK BBQ

Mayonnaise
4 Quarts

Walkerswood
Jerk Seasoning
1 Quart

BBQ Sauce
4 Quarts

Jerk BBQ
10 Quarts

YIELD 9 Quarts	Shelf Life: 2 Weeks
EQUIPMENT	• 18 Qt. Cambro
• LG Mixing Bowl	• LG Whisk

METHOD (English)

1. Use a Quart measurement to measure 4 quarts of Mayonnaise and add it to the large mixing bowl.
2. Add 4 quarts of Kansas City BBQ sauce to the mix.
3. Add 1 quart of Walkerswood Traditional Jamaican Jerk Seasoning Hot & Spicy to the mix.
4. Combine all ingredients in a mixing bowl and whisk thoroughly.
5. Add to 18 quarts Cambro. Date and store in the walk-in.

METODO (Spanish)

1. Use una medida de cuarto para medir 4 cuartos de mayonesa y agréguela al tazón grande para mezclar.
2. Agregue 4 cuartos de galón de salsa BBQ Kansas City a la mezcla.
3. Agregue 1 cuarto de galón de Walkerswood Traditional Jamaican Jerk Seasoning Hot & Spicy a la mezcla.
4. Combine todos los ingredientes en un tazón y mezcle bien.
5. Añadir a 18 Qt Cambro. Fecha y tienda en el refrigerador.

LEMON GARLIC AIOLI

Mayonnaise
30 Lbs

Capers
2 Jars

Whole Garlic
2.5 Qts

Garlic Powder
2 Cups

Black Pepper
2 Tbsp

Lemon Juice
6 Cups

Parmesan Cheese
2 Cups

Lemon Garlic Aioli
19 Qts

YIELD 19 Quarts	**Shelf Life** 2 Weeks	**METHOD (English)** 1. Deep fry 2.5 quarts of whole garlic in the chicken fryer for 8 minutes until golden brown and soft. Stir the garlic constantly to avoid burning. 2. Use a spider to remove the garlic from the fryer, draining as much oil as possible, and then place them in a hotel pan lined with a paper towel. Allow garlic to cool until its room temperature. 3. Drain capers and add them to the blender. Add the fried garlic into the blender, then blend for 1 minute. 4. Pour into a large mixing bowl. 5. Add mayo, lemon juice, garlic powder & black pepper to the mixing bowl. 6. Whisk until thoroughly blended. 7. Add to 22 Qt Cambro. Date and store in walk-in
EQUIPMENT	• Blender	
• LG Mixing Bowl	• Measuring Cup	
• Spider	• LG Whisk	
• LG Spoon	• 22 Qt. Cambro	

METODO (Spanish)

1. Freír 2,5 cuartos de galón de ajo entero en la freidora de pollo durante 8 minutos hasta que estén dorados y suaves. Revuelve el ajo constantemente para evitar que se queme.
2. Use una araña para quitar el ajo de la freidora, escurriendo la mayor cantidad de aceite posible, y luego colóquelos en un tazón forrada con una toalla de papel. Deje que el ajo se enfríe hasta que esté a temperatura ambiente.
3. Escurra las alcaparras y agréguelas a la licuadora. Agregue el ajo frito en la licuadora, luego mezcle durante 1 minuto.
4. Viertalo en un tazón grande para mezclar.
5. Agregue mayonesa, jugo de limón, ajo en polvo y pimienta negra al tazón para mezclar.
6. Batir hasta que esté bien mezclado.
7. Añadir a 22 Qt Cambro. Fecha y tienda en walk-in

MAC SAUCE

YIELD

- 20 Quarts

EQUIPMENT

- LG Mixing Bowl
- LG Whisk
- Spatula
- 22 Qt. Cambro
- LG Spoon
- Measuring Cup
- Robot Coupe

INGREDIENTS	
Mayonnaise	**30 Lb**
Jalapeno	**45 Each**
Cheddar Powder	**15 Cup**

METHOD

1. Place 5 to 10 jalapenos (based on size) in Robot coupe and blend until finely diced (near pulp).
2. Add 5 Cups of cheddar powder and blend, mixing ingredients with spatula occasionally to maintain consistency.
3. Place yield in LG mixing bowl and repeat blend process [3x total, to match cheddar (15 cups) and jalapeno each (45)].
4. Once blended, add mayonnaise and mix thoroughly in mixing bowl using LG whisk until consistency is even throughout.
5. Move mixture into cambro. Label and date.

NASHVILLE NUMB

YIELD

- 18 Quarts

EQUIPMENT

- LG Mixing Bowl
- LG Whisk
- Spatula
- 18 Qt. Cambro
- Measuring Cup
- Tablespoon
- Blender

INGREDIENTS

Rocoto Sauce	**2 Jar** *(7.5 Oz Ea)*
Garlic, Fresh	**2 Cup**
Oregano, Fresh *(minced)*	**1 Container** *(4 Oz Ea)*
Cumin Seasoning	**6 Tbsp**
Pequin Chili Flakes	**1 Cup**
Franks Extra Hot	**4 Jug** *(1 Gal Ea)*

METHOD

1. Remove oregano leaves from stems.
2. In Blender, blend all garlic, oregano, cumin and pequin flakes with 1 quart of Frank's Extra until smooth.
3. Mix blended ingredients with remaining Frank's Extra Hot and Rocoto in a large mixing bowl. Whisk until equally blended.
4. Move mixture into cambro. Label and date.

SASSY BBQ

YIELD

- 16 Quarts

EQUIPMENT

- LG Mixing Bowl
- LG Whisk
- Spatula
- 18 Qt. Cambro

INGREDIENTS	
BBQ Sauce, Golden	**2 Gal**
BBQ Sauce, Classic	**2 Gal**

METHOD

1. Pour both BBQ sauces into mixing bowl and mix thoroughly until blended.
2. Move mixture into cambro. Label and date.

STICKY SAUCE

YIELD

- 18 Quarts

EQUIPMENT

- LG Mixing Bowl
- LG Whisk
- Spatula
- 18 Qt. Cambro
- Measuring Cup
- Tablespoon

INGREDIENTS

Hickory, Flavoring	**2 Cup**
Maple Syrup	**5 Cup**
Cayenne Powder	**3 Tbsp**
Mayonnaise	**30 Lb**

METHOD

1. Add hickory, maple syrup, and cayenne powder mix into a large mixing bowl.
2. Gradually add mayonnaise while mixing until the bucket is depleted.
3. Sauce will have an airy whipped consistency when finished.
4. Move mixture into cambro. Label and date.

SUNNY MUSTARD

YIELD

- 22 Quarts

EQUIPMENT

- LG Mixing Bowl
- LG Whisk
- Spatula
- 22 Qt. Cambro
- Can Opener
- Tablespoon

INGREDIENTS	
Mayonnaise	**15 Lb**
Paprika	**4 Tbsp**
Cayenne	**6 Tbsp**
Yellow Mustard	**1 Gal**
Dijon Mustard	**9 Lb**
Honey	**15 Lb**

METHOD

1. Add mayonnaise, paprika, cayenne, yellow mustard and Dijon mustard (in that order) and whisk together.
2. Add honey and whisk until blended throughout.
3. Move mixture into cambro. Label and date.

TACO SUPREME

Sour Cream
3 Quarts

Mayo
6 Qts

Taco Seasoning
1 Qts

Buffalo Sauce
1 Qt

Mild Chili Powder
1.5 cups

Ground Cumin Seed
$\frac{3}{4}$ Cup

Taco Supreme
12 Qts

YIELD 12 Quarts	SHELF LIFE 2 Weeks	METHOD (English)	METHOD (Spanish)
EQUIPMENT	• Measuring Cup	1. Use a quart measurement to measure 6 quarts of mayonnaise and add to the large mixing bowl. 2. Add 3 Quarts of Sour Cream into the mix. 3. Add 1 Quart of Taco seasoning to the mix. 4. Add 1 Quart of Buffalo sauce. 5. Add 1.5 Cups of Mild Chili Powder to the mix 6. Lastly, add ¾ cup of Ground Cumin seed to the mix 7. Use a large whisk to thoroughly mix all of the ingredients together. 8. Once blended, add to mixing bowl and whisk until thoroughly blended. 9. Move mixture into cambro. Label and date.	1. Use una medida de un cuarto para medir 6 cuartos de mayonesa y agréguela al tazón grande para mezclar. 2. Agregue 3 cuartos de galón de crema agria a la mezcla. 3. Agregue 1 cuarto de galón de condimento para tacos a la mezcla. 4. Agregue 1 cuarto de galón de salsa Buffalo. 5. Agregue 1.5 tazas de chile en polvo suave a la mezcla 6. Por último, agregue ¾ de taza de semillas de comino molido a la mezcla. 7. Use un batidor grande para mezclar bien todos los ingredientes. 8. Una vez mezclado, agréguelo al tazón y bata hasta que esté completamente mezclado. 9. Mueve la mezcla a cambro. Etiqueta y fecha.
• Spatula	• LG Whisk		
• LG Mixing Bowl	• 18 Qt. Cambro		

THAI SWEET CHILI

METHOD

1. Pour Thai Sweet Chili Sauce directly into their own squeeze bottles.
2. Use the above picture to determine portion size.
3. Fill the sauce to the designated line in 1.5oz cup.

WAFFLE SAUCE

YIELD

- 12 Quarts

EQUIPMENT

- LG Mixing Bowl
- LG Whisk
- Spatula
- 16 Qt. Cambro
- Measuring Cup
- Tablespoon
- Robot Coupe (Immersion Blender)
- Stock Pot

INGREDIENTS

Maple Syrup	**1.5 Gallons**
Neufchatel *(Cream Cheese)*	**15 Cups**
Sugar, Powdered	**2 cups**
Cinnamon	**2 Tbsp**

METHOD

1. Add 5 Cups of Neufchatel to a stockpot or 22 Qt Cambro.
2. Add .5 Gallon Maple Syrup.
3. Blend with an immersion blender.
4. Add to a large mixing bowl.
5. Repeat Steps 1-4, 2 more times.
6. Add 2 cups sugar & 2 tbsp cinnamon.
7. Whisk until all ingredients are thoroughly mixed.
8. Move mixture into a 16 Qt cambro. Date and store in walk-in.

BUTTERMILK MARINADE RECIPE UPDATE

Equipment	Ingredients - Yield: 18 qts
• **Large Mixing Bowl** • **Large Whisk** • **Spatula** • **22 Qt. Cambro** • **Measuring Cup (1 cup)** • **Tablespoon** • **Immersion Blender**	**Buttermilk** 10 Qts **Eggs** 45 each **Corn Starch** 2 lbs **Flour** 5 Qts **Paprika** 1 Cup **Cajun Seasoning** 4 Cups **Salt & Pepper** 1 Cup **Baking soda** 2 tbsp (tablespoon)

Preparation procedures

1. Crack 45 whole eggs into a clean 22 quart cambro. Make sure you are careful when cracking the eggs so the shells will not get into them. If you accidentally crack any shells into the cambro, remove them before adding any of the other ingredients.
2. Add 10 quarts of buttermilk to the eggs. You can pour up to two quarts of buttermilk at a time into the cambro containing the eggs. Hold the containers low in the cambro to avoid the buttermilk from splashing.
3. Using a tablespoon measurement, measure out two (2) leveled tablespoons of baking soda and add it to the mix. Use a flat surface, like the back of a knife, to level the amount of baking soda in the tablespoon. Repeat this process when adding the second scoop.
4. Add two (2) (1 lb) boxes of cornstarch to the mix. Pour one box at a time into the mix. Hold the box close to the mix to avoid the powder from rising into the air.
5. Using a cup measurement, **measure one (1) cup of salt & pepper and add to the mix.** Use a flat surface, like the back of a knife, to level the amount of salt & pepper in the cup..
6. Using a cup measurement, measure out one (1) cup of paprika and add it to the mix. Use a flat surface, like a knife, to level the amount of paprika in the measuring cup.
7. Using a cup measurement, measure out four (4) cups of cajun seasoning and add it to the mix. Use a flat surface, like the back of a knife, to level the amount of cajun seasoning in the measuring cup.
8. Using the immersion blender, blend all of the ingredients you've added to the cambro. Start at the bottom of the cambro and move the immersion blender up and down while rotating it around the mix so all the ingredients will be mixed evenly. Use a spatula to remove the build-up ingredients from the side of the cambro and the shaft of the immersion blender. Do not start the immersion blender if it's not submerged in the mix. This is to avoid splashing, it is also dangerous to do so.
9. Using a quart measurement, measure out 5 leveled quarts of flour and add it to the mix. Make sure flour is level to quart line. When you are adding the flour to the mix it is **crucial to add one quart at a time while the immersion blender is running**. Before adding another scoop, make sure the last scoop of flour you add has since been fully dissolved into the mix. Make sure the scoop is leveled to the quart line. Use a spatula to remove the build-up flour from the side of the cambro and the shaft of the immersion blender. After you've added all of the flour and blended the mix evenly, remove the immersion blender from the mix to wash. Label, date and store the marinade in the walk-in until you are ready to use.

GRILLED CHICKEN MARINADE

YIELD

- .75 Quarts

EQUIPMENT

- LG Mixing Bowl
- LG Whisk
- Spatula
- 12 Qt. Cambro
- Measuring Cup
- Tablespoon

INGREDIENTS

Canola / Olive Oil Blend	**1 Cup**
Lemon Juice	**½ Cup**
White Vinegar	**½ Cup**
Parsley, Dried	**2 Tbsp**
Chicken Seasoning	**1 Cup**
Cajun Seasoning	**½ Cup**
Salt + Pepper Mix	**1 Tbsp**

METHOD

1. Add ingredients in the order it is listed to large mixing bowl and whisk until blended.
2. Add one hotel pan of prepped chicken raw.
3. Mix thoroughly, ensuring all chicken is covered.
4. Place in Cambro, date (day of prep), cover with saran wrap and cover with lid until needed to marinate chicken.

MUSHROOM POPPER TEMPURA

YIELD

- 4 Cups

EQUIPMENT

- SS Mixing Bowl
- Whisk
- Teaspoon
- Measuring Cup
- Tablespoon
- 1/3 Pan

INGREDIENTS

Flour	**2 Cups**
Water	**2 Cups**
Paprika	**½ Tsp**
Parsley, Dried	**1 Tsp**
Cajun	**½ Tsp**
Cornstarch	**2 Tbsp**
Salt + Pepper Mix	**2 Tbsp**
Cumin	**½ Tsp**

METHOD

1. Add all ingredients to a SS mixing bowl and mix thoroughly until batter is evenly blended.
2. Move mixture into 1/3 pan, date and hold in the refrigerator.

BEVERAGE PREP

MANGO MINT SPLASH

YIELD

- 14 Quarts

EQUIPMENT

- Blender
- LG Whisk
- Cambro
- Scale
- Measuring Cup
- 16oz bottle & Cap

INGREDIENTS

Mango Nectar	**8 liters**
Lemon Juice	**1 Quart**
Mango, Frozen	**2 Quarts**
Mint, Fresh	**1.6 Oz**
Sugar	**1/2 Cup**
Water	**4.5 Quarts**

METHOD

1. Take frozen mango out of the freezer and let thaw for 20 minutes.
2. Pour mango nectar, lemon juice and 2.5 quarts of water to Cambro.
3. In blender, add frozen mango, mint, sugar, and 1 Qt of water. Blend until the mint is finely chopped. Repeat process.
4. Add blended mixture into Cambro and stir with whisk until evenly blended.
5. Distribute mixture into 16 oz bottles, screw on cap, label and date for service.

SLIGHTLY SWEET ICED TEA

YIELD

- 20 Quarts

EQUIPMENT

- 20 Qt Cambro
- LG Whisk
- Measuring Cup
- Gloves
- 16oz Bottle & Cap

INGREDIENTS

Black Pekoe *(tea bags)*	**3 Tea Bags**
Lemon Juice	**10oz**
Honey	**2 Cups**
Filtered Water	**20 Quarts**

METHOD

1. Before closing, add 3 tea bags to 20 quarts of water in a Cambro. Place in the walk-in and let steep overnight.
2. At opening, remove tea bags from Cambro – be sure to squeeze out bags into mix before disposing of.
3. Add honey and lemon juice and mix with LG Whisk.
4. Distribute mixture into 16 oz bottles, screw on cap, label and date for service.

STRAWBERRY LEMONADE

YIELD

- 20 Quarts

EQUIPMENT

- Gloves
- 20 Quart Cambro
- LG Whisk
- Measuring Cup
- Blender

INGREDIENTS

Strawberry, Frozen	**4 Qt**
Lemon Juice	**1.5 Qt**
Sugar	**2 Qt**
Filtered Water	**15 Liters**

METHOD

1. Take frozen strawberry out of the freezer and let thaw for 20 minutes.
2. Fill Cambro with 15 liters of water.
3. Blend 4 quarts of frozen strawberries to a blender and transfer to Cambro.
4. Add 2 quarts of sugar and 1.5 quarts of lemon juice to Cambro.
5. Mix thoroughly and remove the top layer of foam.
6. Distribute to bottles. Label and date.